



Food Safety and Inspection Service  
United States Department of Agriculture  
Washington, D.C. 20250-3700

## Export Library

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### RED MEAT EXPORT REQUIREMENTS FOR JAPAN

#### ELIGIBLE/INELIGIBLE PRODUCT

Exporters are advised that beef and beef products shipments may be delayed or refused entry into Japan and are advised to work closely with their importer to determine eligibility of their product. Please see the [Documentation Section](#) of these Requirements for information regarding additional certification. More information about the export of beef and beef products to Japan will be provided as it becomes available.\*

A. Eligible Products--federally inspected fresh/frozen meat and meat products may be exported to Japan. In addition, the following products are eligible to be exported to Japan as edible product:

1. Beef pizzles.
2. Intestines.
  - a. Beef intestines (small and large)
  - b. Pork large intestines/pork bung.
3. Nuchal ligaments and tendons, including the Achilles tendon.
4. Beef stomachs--Unscalded and scalded.
5. Pork Tongues. Pork tongues with teeth bite marks or wounds may be exported to Japan without removing the marks or wounds. Cartons must be labeled "PORK TONGUES FOR EXPORT TO JAPAN."
6. Bovine bile.
7. Nongravid uteri from gilts or heifers may be exported as edible product.

8. Inedible products intended for pet food must comply with the same requirements as edible meat.

9. Bear meat.

#### B. Ineligible Meat Products

1. Beef stomachs scalded with sodium gluconate, sodium metasilicate, sodium persulfate, and calcium oxide are not eligible for export. Other denuding agents listed in section 318.7 of the meat inspection regulations may be used.

2. Coloring agents are not permitted in raw meat products in Japan.

3. Deer and elk meat

#### C. Eligibility of Meat Imported into the U.S.

1. Fresh/frozen red meat or further processed red meat products imported into the U.S. from countries listed below can be re-exported or processed and re-exported to Japan as indicated below:

a. The meat of cloven-hoofed animals (bovine, ovine, and caprine): Hungary, Iceland, Canada, Mexico, Belize, Guatemala, Honduras, El Salvador, Nicaragua, Costa Rica, Dominican Republic, Chile, New Zealand, and Australia.

b. Pork: Finland, Sweden, Germany (excluding the state of Rheinland-Pfalz), Denmark, Italy (excluding Sardinia Island), Belgium, Austria (excluding the states of Burgenland, Niederosterreich and Wein), and Spain

c. Japan may approve certain heat-processing facilities in countries other than those listed above. The foreign establishment must be eligible for export to Japan and heat processing standards for Japan must have been met. The FSIS certifying official may request documentation showing eligibility of such facilities. Importers in Japan may be able to obtain such information from Animal Quarantine Stations in Japan.

Note: Some countries above may be eligible to export to Japan but are not eligible to export to the U.S.

2. Inventory records must be maintained by the plant management regarding the name of the countries from which the meat is imported and the amounts. These records should be made available to USDA inspection personnel upon request.

#### PROCESSING REQUIREMENTS

NOTE: Exporters are advised to work closely with their importer regarding Japanese standards of meat products intended for export to Japan. The information presented below is not inclusive of all the details of the standards of composition and manufacture. Please contact the Technical Service Center at (402) 221-7400 if additional assistance is needed.

##### A. Processed Meat Product.

1. Unheated Meat Products (e.g., parma, prosciutto, coppa or country ham or unpasteurized ham requiring refrigeration)

- a. May contain up to 70 ppm nitrite in the finished product (NOTE: USDA requires a minimum of 120 ppm nitrite going into non-heated, cured products. Non-heated, cured product containing a maximum of 70 ppm nitrite may be exported to Japan provided that the outside container is marked "For Export to Japan." ),
- b. Exporters should be aware of the raw material requirements for producing unheated meat products for Japan since they may have to document this information to their Japanese importer. The meat must be maintained chilled at 4° C (39.2° F) and the pH of the meat is to be 6.0 or below.
- c. Smoked or dried product intended to be stored at room temperature must either have a pH below 4.6 or the water activity less than .93, if the pH is between 4.6 and 5.1.

2. Specifically heated meat products. (e.g., bacon, beef, etc.)

- a. may contain up to 70 ppm nitrite in the finished product,
- b. must be heated to an internal temperature of 60° C (140° F) maintained for 12 minutes maximum or the equivalent. NOTE: Current Japanese regulations recognize the cooking standards for roast beef (9 CFR 318.17) as equivalent to the above requirements or the time/temperature chart listed below:

C°	(F°)	TIME (min.)
55	(131.0)	97
56	(132.8)	64
57	(134.6)	43
58	(136.4)	28
59	(138.2)	19
60	(140.0)	12
61	(141.8)	9
62	(143.6)	6
63	(145.4)	0

- c. Exporters should be aware of the raw material requirements for producing specifically heated meat products for Japan since they may have to document this

information to their Japanese importer. The meat must be maintained chilled at 4°C (39.2 °F) and the pH of the meat is to be 6.0 or below.

3. Heat treated products. (e.g., Ham, bacon, corned beef, sausage products)

a. May contain up to 70 ppm nitrite in the finished product,

b. must be heated to an internal temperature of 63° C (145° F) maintained for 30 minutes minimum or equivalent. Current Japanese regulations recognize the following time/ temperature relationships as equivalent:

C°	(F°)	TIME
60	(140.0)	129 min
61	(141.8)	80 min
62	(143.6)	49 min
63	(145.4)	30 min
64	(147.2)	19 min
65	(149.0)	12 min
66	(150.8)	7 min
67	(152.6)	5 min
68	(154.4)	3 min
69	(156.2)	2 min
70	(158.0)	1 min
71	(159.8)	38 sec
72	(161.6)	23 sec
73	(163.4)	14 sec
74	(165.2)	9 sec
75	(167.0)	5 sec

4. Dried meat products. (e.g., beef jerky, dried beef, salami)

a. May contain up to 70 ppm nitrite in the finished product,

b. Water activity must be under 0.87.

B. Sodium tripolyphosphate and sodium phosphate are permitted to be used in processed meats. Product descriptions entered on FSIS Form 9060-5 and FSIS form 9290-1 should coincide exactly with product name approved by the Label Review Branch (LRB).

C. Beef pizzles may be exported as edible product and certified on FSIS form 9290-1 . Pizzles must remain with the carcass or viscera and be examined by visual inspection. Immediately after passing inspection, pizzles must be chilled, drained, packed and frozen. "Hot freezing" is not permitted.

#### D. Intestines

1. Beef intestines are eligible for the marks of inspection, provided they are properly cleaned, packed, and frozen.
2. Pork intestines must be cleaned, then scalded at 80° C (176°F) for 3 minutes. When the export request is for chitterlings or bungs, scalding is not required.

#### E. Beef Stomachs

1. In addition to the rumen and reticulum, properly cleaned omasa (pecks), and abomasa (true stomachs) may be exported under inspection marks and edible certification.
2. Scalded/denuded beef stomachs may be exported as edible products.

F. Bovine bile may be exported as edible product provided the bile is collected from USDA inspected and passed livers.

G. Nongravid Uteri--Immediately after passing inspection, uteri must be chilled, preferably in crushed ice. Uteri are then drained, packed, and frozen. Hot freezing is not permitted.

### LABELING REQUIREMENTS

#### A. Meat Products

1. When export shipments of beef consist of a variety of different beef cuts in a single shipment, the term "Beef Cuts" may be used in block 2 of 9290-1 to identify the products.
2. Cartons containing beef pizzles must be labeled "Beef Pizzles For Export to Japan".
3. Beef bile must be properly labeled.
4. Stomachs. Scalded stomachs must be labeled as "Scalded Beef Stomachs For Export to Japan."
5. Intestines.
  - a. Cartons containing beef intestines (large and small) should be labeled "Beef Intestines-For Export to Japan."
  - b. Cartons containing pork large intestines should bear the inspection legend and

be labeled "Scalded Pork Large Intestines-For Export to Japan." When the export request is for chitterlings or bungs, and the product is unscaled, the cartons containing such product should be labeled "Pork Chitterlings", or "Pork Bungs."

6. Cartons containing gilt or heifer nonpregnant uteri must be labeled "Pork (Beef) Uteri for Export to Japan."
7. Cartons containing non-heated, cured only products with a maximum of 70 ppm nitrite must be labeled "For Export to Japan."
8. Water activity, pH, cooking temperatures and heated before packing/heated after packing, must be identified on the labels when printed in Japanese.
9. If there are no specification standards for processed meat products in Japan, then the product name can be used in the Japanese Label (example: Salisbury Steak.)

#### B. Net Weight

1. If not preprinted by the label manufacturer, the net weight (in kilograms) should be stenciled, stamped or handwritten on the carton. Pounds may be shown on the label as well.
2. Product arriving in Japan without net weight labeling on the retail packages must be weighed and labeled in compliance with the Japanese Measurement Law.

C. Food Additives. Japanese food additives requirements are very complex. Importers can provide samples of new products to the Ministry of Health and Welfare inspectors to verify that all additives are approved by Japan. Exporters are advised to work with their importers to confirm eligibility of additives in the products being exported to Japan.

D. Effective April 1, 1997, packages which contain products that deteriorate within days must bear a "use by" date, and products whose quality can be maintained longer than five days are required to show a "best before" date. This information must be present on imported products when the product enters Japanese commerce. The date information can be applied in the United States prior to export or it can be applied in Japan prior to release from a bonded warehouse. This requirement applies to bulk packed products as well as consumer ready packages.

#### DOCUMENTATION REQUIREMENTS

(NOTE: The full name and address of the actual consignees must be shown on export certificates for meat and poultry shipments to Japan. Using the name of the exporter as the consignee is not acceptable.)

##### A. Certification requirements for red meat products.

1. Obtain FSIS Form 9060-5 Certificate for Wholesomeness and FSIS Form 9290-1 (12/06/2000) Certificate for Export to Japan.

Note: If the previous edition of FSIS Form 9290-1 (9/96) is used, the following statement must be entered into the "Remarks" section of FSIS Form 9060-5:

*"The meat and/or meat products described herein were processed under sanitary conditions in accordance with laws and regulations of the United States. The laws and regulations of the United States have been deemed to be equivalent to the inspection laws of Japan."*

2. Beef and beef products - The following statement must be typed in the "Remarks" section of FSIS Form 9060-5:

*"The United States meets or exceeds all of the international guidelines to be considered free of BSE."*

If requested by the exporter, FSIS can provide the following certification statement for beef and beef products that do not contain the indicated specific risk material:\*

*"The product does not contain brain, eye, spinal cord, or distal ileum."\**

This statement can be included in the Remarks section of FSIS 9060-5 or as an [FSIS letterhead certificate](#). FSIS officials should not provide any further certification for beef or beef products other than this statement and the certification indicated in this Section. \*

3. Pork and pork products--Effective July 1, 1997, one of the following statements must be included in the "Remarks" section of FSIS Form 9060-5, "Meat and Poultry Export Certificate of Wholesomeness":

a. For pork and pork products of U.S. origin:

*"The USA is free of hog cholera; vaccination against hog cholera is prohibited; and importation of pigs vaccinated against hog cholera is prohibited."*

b. For pork and pork products imported into the U.S., and now being exported to Japan:

*"Imported pork and pork products have entered legally into the United States and comply with all USDA requirements."*

4. Fresh/frozen pork--Sulfamethazine certification statement is to be typed in the "remarks" section of the 9060-5:

*"The product covered by this export certificate (include certificate number) has been produced subject to the official USDA sulfamethazine testing program."*

5. Include the word "chilled" or "frozen" as applicable, on FSIS Form 9060-5 under product description and on FSIS Form 9290-1 in Block 2. For product containing a combination of meat and poultry, regardless which product is predominant, obtain FSIS Form 9060-5 and FSIS Form 9290-1.

6. On FSIS Form 9290-1, indicate species for each item in Block 1; for example, all beef franks must be shown as "beef" and franks made of beef, pork and chicken as "beef, pork and chicken". Slaughter dates are required only for quarter, half or whole carcasses;

therefore, only Blocks 5 and 9 should be completed for such product. Blocks 5 and 9 should be left blank for items such as beef cuts, primal parts, meat byproducts, partially defatted (species) fatty tissue and freeze dried products. Blocks 6 and 7 should be completed for plants preparing cuts or packing byproducts (including primal parts, PD(S)FT and freeze dried products). Blocks 7 and 8 should be completed for processed products. "FSIS" should be placed in Block 10 for fresh/frozen product.

7. The Japanese place such product as partially defatted beef fatty tissue and freeze dried beef in the raw meat category; therefore, the same certification must be made as required for fresh, chilled or frozen meat.

8. Nuchal ligaments and tendons, including the Achilles tendon, must be certified for human consumption on FSIS Form 9060-5 (MP Form 130) and FSIS Form 9290-1 (MP Form 412-13).

#### 9. Casings

a. Casings Originating and Processed in the U.S. - Obtain FSIS Form 9060-7, Animal Casings Export Certificate for Countries Requiring Ante-Mortem, Post-Mortem, and Fit for Human Consumption Statements.

b. Casings Originating in the U.S. and Processed in Mexico. The following conditions must be met:

(1) Casings must originate from animals slaughtered in the U.S.

(2) Casings must be processed in one of the following Mexican Establishments:

TIF # 46

DeWied International, S.A. de C.V.

Piedras Negras, Coah.

TIF # 130

Empaques M.C.H., S.A. de C.V.

Zaragoza, Coah.

(3) When returned from Mexico, the casings must be accompanied by an official Mexican certificate (Form 27) issued at one of the establishments listed above. The certificate must indicate that casings originated from animals slaughtered in the U.S.

(4) Obtain FSIS Form 9060-17, Animal Casings Export Certificate for Countries Requiring Ante-Mortem, Post-Mortem, and Fit for Human Consumption Statements (For Casings Processed in Mexico).

10. If the meat intended for export to Japan has been produced from meat imported to the



U.S. from eligible foreign heat-processing establishments (See C.1.c. under Eligible Products), the following information must be provided in the "Remarks" section of FSIS form 9060-5:

- a. The statement *"The meat product was imported from (name of the country),"*
- b. name, address and registration number of the designated heat-processing establishment or ham producing foreign establishment.
- c. heat-processing method used in producing the product being exported to Japan (including processing temperature and time.)

11. If the meat product transits through a third country, the official USDA seal number applied to the container must be indicated in the "Remarks" section of FSIS Form 9060-5.

12. Bear meat. Bear meat may be exported without FSIS certification; however, the scientific name of the bear must be specified on the invoice or bill of lading.

#### B. Pharmaceutical requirements.

1. Obtain FSIS Form 9060-9 with the following additional certification typed on the reverse:

*"This byproduct was derived from healthy animals, which passed ante-mortem and post-mortem inspection and was found to be wholesome and free from adulteration."*

2. For swine pancreas glands, the statement "Pork Pancreas Glands for Pharmaceutical Use Only" must be shown on export certificates and on each shipping container.

C. Partially Defatted beef fatty tissue - Exporters shipping partially defatted beef fatty tissue may request the following additional certification on FSIS Form 9060-5:

*"The raw material used in the manufacture of this product contained 5 percent or less muscle meat."*

D. All export certificates to Japan may be signed by an FSIS veterinarian or inspector.

E. Military requirements for red meat purchases. Delivery/Purchase Order Number must be placed on the face of FSIS Form 9060-5 for all Defense Personnel Support Center (DPSC) purchases of meat. Military shipments must also be accompanied by a completed FSIS Form 9290.1.

F. When multiple establishments must be entered into blocks 5, 6, and/or 8 of FSIS form 9290-1 it is acceptable to use a continuation sheet that includes the MP(D) number of the 9060-5 and is signed by the same individual signing the 9060-5 and 9290-1.

#### HANDLING/STORAGE REQUIREMENTS

Beef bile. Beef bile must be handled in a sanitary manner and free of contamination and packaged in suitable containers.

## OTHER REQUIREMENTS

### A. Products for Personal Consumption.

1. Products intended for personal consumption in Japan must either be certified with FSIS forms 9060-5 and 9290-1 or labeled as outlined below. Products exported to Japan through mail order will be considered as product for personal consumption, provided the quantity is small enough to reasonably believe that it is intended for personal use and the addressee is an individual (not a company or organization.)

2. Personal consumption entries of inspected and passed meat and meat products and poultry products are permitted under simplified certification as provided in section 322.4 of the MPI Regulations. Such product need not be accompanied by FSIS Form 9060-5 and FSIS Form 9290-1 and must enter Japan as it was packaged at time of preparation in a federally inspected plant.

a. The package must be labeled to include:

(1) Name of product.

(2) Name and address of packer or distributor.

(3) Statement of net quantity of contents.

(4) Official inspection legend including the official establishment number.

(5) For other than shelf-stable canned product, the label must bear the following statement immediately below the product name:

*"The meat contained herein is for personal use only and not for sale. It is derived from animals that received ante-mortem and post-mortem inspection and were found sound and healthy and have been inspected and passed as provided by law and regulations of USDA."*

b. Meat products which are imported from Australia or New Zealand and are repackaged in USDA approved establishments in the U.S. can be exported to Japan for personal consumption provided the label contains the following statement, in addition to items (1) through (4) in para. a. above:

*"The meat contained herein is for personal use only and not for sale. It is legally imported into the United States directly from (Australia or New Zealand) and was packed in a U.S.D.A. approved plant under supervision of the U.S.D.A."*

c. Meat products which are imported into the U.S. from New Zealand and are sold in the original package at U.S. airports are eligible for entry into Japan for personal consumption, provided the following information is provided on the

label:

- (1) Name of the product
- (2) Name and address of distributor
- (3) Net Weight
- (4) New Zealand inspection legend
- (5) The following statement:

*"The meat contained herein is for personal use and not for sale. It is legally imported into the United States directly from New Zealand and passed import inspection by the U.S.D.A."*

3. Applying label to package--The required labeling must be applied to the carton by a printed adhesive label that will self destruct if the package is opened between time of packaging at the producing establishment and inspection at the Japanese port of entry. (NOTE: Labels should be applied on cartons at the junction of closed lid flaps or at the junction of the top and bottom of telescope cartons.)

B. Certification for U.S. beef jerky entering Japan from Singapore. Japan will accept FSIS certification to Singapore provided the following statement is typed in the "Remarks" section on FSIS Form 9060-5:

*"Oven temperature has been maintained at 190° F for the last thirty minutes or longer and this process ensures the beef jerky meets the requirement of 70°C internal temperature".*

C. Microbiological standards. Japanese standards for imported ready-to-eat meat/poultry products (dried or heat treated processed products) require coliform and salmonella to be negative and clostridia or staphylococci to be <1000 organisms per gram. Japanese standards for unheated or specifically heated processed products require coliform to be <100 organisms per gram, clostridia or staphylococci to be <1000 organisms per gram and salmonella to be negative. The Japanese Ministry of Health and Welfare reserves the right to test shipments upon arrival and exporters should be aware of such testing and possible rejection as a result of such test.

D. Classification as a sausage. Japanese standards require products classified as sausage to be made from meat that is ground or minced, mixed with spices, and formed into a "sausage-like" shape. In addition, the product name must contain the word "sausage".

E. Any container of meat product exported to Japan, including Okinawa, regardless of the product's source, that transits through a third country, must be sealed with an official USDA seal at a USDA inspected facility.

## PLANTS ELIGIBLE FOR EXPORT

All federally inspected establishments are eligible to export to Japan. Exporters should be aware that establishments not listed in the Meat and Poultry Inspection Directory may experience

delayed entry into Japan. Contact the Technical Service Center at (402) 221-7400 for assistance.

## POULTRY EXPORT REQUIREMENTS FOR JAPAN

### ELIGIBLE/INELIGIBLE POULTRY PRODUCTS

A. Eligible Poultry Products--federally inspected fresh/frozen poultry and poultry products may be exported to Japan.

1. All domestic poultry (chickens, turkeys, guinea fowls, ducks, and pigeons are eligible to be exported.
2. Ducks with head and feet attached may be exported to Japan as follows:
  - a. Heads shall be completely defeathered and mouth and nasal passages thoroughly washed. Gullet and windpipe must be removed.
  - b. Feet must be scalded and toenails removed. Since the hock joint is not opened, the joint area must be observed for swelling or abnormality that might affect product wholesomeness.
3. Processed poultry products are eligible to be exported.
4. Ostrich meat.

### B. Ineligible Poultry Products

1. Duckling Giblet Imports. Though Japanese regulations permit the import of liver in the giblet pack of whole frozen ducklings, the Ministry of Agriculture, Forestry and Fisheries (MAFF) prefer the liver not to be included in the package. Import inspectors have been notified of this preference and exporters should be aware that consignments may be detained/rejected.
2. Coloring agents are not permitted in raw products in Japan.
3. Poultry or poultry products that originated from birds slaughtered, processed or stored in plants located in the following States within the periods indicated or that transited these States unless the container is sealed by FSIS and the seal number is indicated on the certificate.

Product remains eligible if the birds were not slaughtered, processed or stored in or transported (unsealed) through these States during the restriction period. The eligibility of product will be determined by the slaughter date entered on FSIS Form 9290-1 which must be in month/day/year format. Note that due to the AI quarantine, Japan requires that slaughter dates be entered for all products except canned products regardless of the reference to quarters, halves, and whole birds on FSIS Form 9290-1. Product produced before the restriction began still requires the non-transit statement if shipped during the restriction period.

Pennsylvania	11-12-01 to 4-12-02
Maine	2-15-02 to 5-20-02
Texas	4-2-02 to 8-2-02
North Carolina	2-7-02 to 8-10-02
West Virginia	4-4-02 to 8-14-02
Virginia	2-28-02 to 1-8-03
New York	5-29-02 to 1-9-03
California	8-9-02 to 2-14-03 (See END restrictions below)
Connecticut	1-03-03 to Undetermined
Rhode Island	04-10-2003 to Undetermined

See new [certification](#) statements

4. Poultry and poultry products originating from birds raised or processed in an area within a 50 km radius around the Newcastle (END) quarantined areas of California, Nevada, Arizona, and Texas. Consult the following Web sites for information on the current area of the quarantine zones:

California: [http://www.cdfa.ca.gov/ahfss/ah/Newcastle\\_info.htm](http://www.cdfa.ca.gov/ahfss/ah/Newcastle_info.htm)

Nevada: <http://agri.state.nv.us/END.htm>

Arizona: <http://www.agriculture.state.az.us/newcastle.htm>

Texas: [http://www.tahc.state.tx.us/animal\\_health/diseases/end/end.shtml](http://www.tahc.state.tx.us/animal_health/diseases/end/end.shtml)

Note for California, there is an underscore between Newcastle and info if typing in this URL.

## PROCESSING REQUIREMENTS

NOTE: Exporters are advised to work closely with their importer regarding Japanese standards of meat products intended for export to Japan. The information presented below is not inclusive of all the details of the standards of composition and manufacture. Please contact the Technical Service Center (402) 221-7400 if additional assistance is needed.

### A. Processed Poultry Product.

#### 1. Unheated Poultry Products

- a. May contain up to 70 ppm nitrite in the finished product (NOTE: USDA

requires a minimum of 120 ppm nitrite going into non-heated, cured products. Non-heated, cured product containing a maximum of 70 ppm nitrite may be exported to Japan provided that the outside container is marked "For Export to Japan." ),

b. Exporters should be aware of the raw material requirements for producing unheated meat products for Japan since they may have to document this information to their Japanese importer. The meat must be maintained chilled at 4°C (39.2° F) and the pH of the meat is to be 6.0 or below.

## 2. Specifically heated meat products.

a. May contain up to 70 ppm nitrite in the finished product,

b. must be heated to an internal temperature of 60°C (140° F) maintained for 12 minutes maximum or the equivalent. NOTE: Current Japanese regulations recognize the cooking standards for roast beef (9 CFR 318.17) as equivalent to the above requirements or the time/ temperature chart listed below:

C°	(F°)	TIME (min.)
55	(131.0)	97
56	(132.8)	64
57	(134.6)	43
58	(136.4)	28
59	(138.2)	19
60	(140.0)	12
61	(141.8)	9
62	(143.6)	6
63	(145.4)	0

c. Exporters should be aware of the raw material requirements for producing specifically heated meat products for Japan since they may have to document this information to their Japanese importer. The meat must be maintained chilled at 4° C (39.2° F) and the pH of the meat is to be 6.0 or below.

## 3. Heat treated products. (e.g., Turkey Ham, bacon, sausage products):

a. may contain up to 70 ppm nitrite in the finished product,

b. must be heated to an internal temperature of 63° C (145° F) maintained for 30 minutes minimum or equivalent. Current Japanese regulations recognize the following time/ temperature relationships as equivalent:

C°	(F°)	TIME
60	(140.0)	129 min
61	(141.8)	80 min
62	(143.6)	49 min
63	(145.4)	30 min
64	(147.2)	19 min
65	(149.0)	12 min
66	(150.8)	7 min
67	(152.6)	5 min
68	(154.4)	3 min
69	(156.2)	2 min
70	(158.0)	1 min
71	(159.8)	38 sec
72	(161.6)	23 sec
73	(163.4)	14 sec
74	(165.2)	9 sec
75	(167.0)	5 sec

4. Dried meat products.

- a. May contain up to 70 ppm nitrite in the finished product,
- b. Water activity must be under 0.87.

B. Ready-to-cook Poultry Product.

- 1. A shank portion may be left attached to the hock joint. Since such joint is not to be opened, the joint area must be observed for swelling or abnormality that might affect product wholesomeness.

2. Only poultry from lots showing no evidence of infectious synovitis shall be processed with the shank portion attached. The scaly tissue on the shank attached to the carcass must be completely removed.

## LABELING REQUIREMENTS

### A. Poultry Products

1. All labeling for ducks with head and feet attached must bear the word *"For Export To Japan Only."*
2. Ducks and quail with head and feet attached. Product must be fully labeled to comply with the Act and MPI Regulations. Class name should read "young duck or quail with clean head and feet attached."
3. Container labels must have product name; name, address and number of processing plant; and USDA official inspection mark which certifies the product was inspected for wholesomeness.

### B. Net Weight

1. If not preprinted by the label manufacturer, the net weight (in kilograms) should be stenciled, stamped or handwritten on the carton. Pounds may be shown on the label as well.
2. Product arriving in Japan without net weight labeling on the retail packages must be weighed and labeled in compliance with the Japanese Measurement Law.

C. Food Additives. Japanese food additives requirements are very complex. Importers can provide samples of new products to the Ministry of Health and Welfare inspectors to verify that all additives are approved by Japan. Exporters are advised to work with their importers to confirm eligibility of additives in the products being exported to Japan.

D. Packages which contain products that deteriorate within five days must bear a "use by" date, and products whose quality can be maintained longer than five days are required to show a "best before" date. The date information can be applied in the United States prior to export or it can be applied in Japan prior to release from a bonded warehouse. This requirement applies to bulk packed products as well as consumer ready packages.

## DOCUMENTATION REQUIREMENTS FOR POULTRY PRODUCTS

(NOTE: The full name and address of the actual consignees must be shown on export certificates for meat and poultry shipments to Japan. Using the name of the exporter as the consignee is not acceptable.)

A. Certification requirements for poultry products.



1. Obtain FSIS Form 9060-5.

a. In the "remarks" section of FSIS 9060-5, include the word "chilled" or "frozen", as applicable. FSIS Form 9060-5 must bear the following statements under "Remarks":

*"There have been no outbreaks of fowl pest (fowl plague) for at least 90 days in the United States. Further, in the area where birds for export meat were produced (such an area being within a minimum radius of 50 kilometers from the production farm), Newcastle disease, fowl cholera and other serious infectious fowl diseases as recognized by the government of the United States, have not occurred for at least 90 days."*

b. Certification that product did not originate in restricted States is required for all new shipments to Japan. These additional statements, modified as required according to slaughter dates included, must be included in the "Remarks" section of FSIS 9060-5 or on FSIS Letterhead Certificate:

*"The live poultry used for the production of the exported poultry meat did not originate from Rhode Island or Connecticut and did not pass through Rhode Island or Connecticut before being carried into poultry processing plants."*

*"FSIS has instructed the shipper that the poultry meat must not transit Rhode Island or Connecticut before leaving the United States unless the container is sealed by FSIS and the seal number is indicated on the certificate."*

**The proper statements will be determined according to slaughter date(s) entered on FSIS Form 9290-1 ( in month/day/year format).**

After 4/10/03	Certify that product did not originate in or transit unsealed through Rhode Island, or Connecticut. (Use statements above.)
2/14/03 to 4/10/03	Certify that product did not originate in or transit unsealed through Connecticut.
1/9/03 to 2/14/03	Certify that the product did not originate in or transit Connecticut or California
1/8/03 to 2/14/03	Certify that the product did not originate in or transit unsealed through Connecticut, California,

	or New York
8/14/02 to 2/14/03	Certify that the product did not originate in or transit unsealed through Connecticut, California, New York, or Virginia
8/10/02 to 2/14/03	Certify that the product did not originate in or transit unsealed through Connecticut, California, New York, Virginia, or West Virginia.
8/2/02 to 2/14/03	Certify that the product did not originate in or transit unsealed through Connecticut, California, New York, Virginia, West Virginia, or North Carolina
5/20/02 to 2/14/03	Certify that the product did not originate in or transit unsealed through Connecticut, California, New York, Virginia, West Virginia, North Carolina or Texas
4/12/02 to 2/14/03	Certify that the product did not originate in or transit unsealed through Connecticut, California New York, Virginia, West Virginia, North Carolina, Texas or Maine
Before 4/12/02	Certify that the product did not originate in or transit unsealed through Connecticut, California New York, Virginia, West Virginia, North Carolina, Texas, Maine, or Pennsylvania

c. Recertification - Product in Japan or in transit certified between May 3, 2003 and April 10, 2003 without indicating that the birds did not originate in Rhode Island or transit Rhode Island must be verified and certified as not originating from or transiting Rhode Island. Certifications on or after May 3, 2003 will use the above statements which will include Rhode Island. Product certified before May 3, 2003 should already be accompanied by a certificate certifying that the

product did not originate from or transit Connecticut or other States depending upon the slaughter dates. If the previous certification now accompanying the product does not include Rhode Island, the following additional statements must be provided in the "Remarks" section of FSIS Form 9060-5 or on a separate [letterhead certificate](#):

*1. The live poultry used for the production of the exported poultry meat did not originate from Rhode Island or Rhode Island, and did not pass through Rhode Island or Rhode Island before being carried into poultry processing plants.*

*2. To the best of FSIS' knowledge, the poultry meat did not transit Rhode Island or Rhode Island before leaving the United States unless it had been in a sealed container.*

**Note: If product is certified on or after May 3, 2003, the certification statements in b. should be used.**

d. If the poultry product transits through a third country, the official USDA seal number applied to the container must be indicated in the "Remarks" section of FSIS Form 9060-5.

## 2. FSIS Form 9290-1 (12/06/2000) Certificate for Export to Japan.

Note: If the previous edition of FSIS Form 9290-1 (9/96) is used, the following statement must be entered into the "Remarks" section of FSIS Form 9060-5:

*"The poultry and/or poultry products described herein were processed under sanitary conditions in accordance with laws and regulations of the United States. The laws and regulations of the United States have been deemed to be equivalent to the inspection laws of Japan."*

3. On FSIS Form 9290-1, the species for each item should be indicated in Block 1; for example, all turkey franks must be shown as "turkey" and franks made of beef, pork and chicken as "beef, pork and chicken". Block 2 should contain the same product description as listed on FSIS form 9060-5. Blocks 6 and 7 should be completed for plants preparing cuts or packing byproducts (including legs, thighs, drumsticks, midjoint wings). Blocks 7 and 8 should be completed for all processed products. "FSIS" should be placed in Block 10 for fresh/frozen product. Blocks 11 and 12 must agree with the consignor and consignee on FSIS form 9060-5. The same USDA official that signed FSIS form 9060-5 must sign FSIS form 9290-1.

B. Ready-to-cook poultry products. When poultry for export to Japan is processed with shank portion attached, the statement *"portion of shank attached"* shall be entered on FSIS Form 9060-5 under "remarks."

C. Certification requirements for ground or comminuted turkey or chicken. Such products include those labeled "Ground Turkey", "Ground Chicken", "Ground Turkey Meat," "Ground Chicken Meat," "Mechanically Deboned Turkey," "Mechanically Deboned Turkey Meat," and Mechanically Deboned Chicken Meat." The Japanese Ministry of Health and Welfare reserves

the right to test such shipments for Salmonellae upon arrival and exporters should be aware of such testing and possible rejection as a result of such test.

D. Ostrich Meat. Obtain FSIS Form 9060-5 and FSIS Form 9290-1.

E. Military requirements for Poultry Purchases. Delivery/Purchase Order Number must be placed on the face of FSIS Form 9060-5 for all Defense Personnel Support Center (DPSC) purchases of poultry. Military shipments must also be accompanied by a completed FSIS Form 9290.1.

F. All export certificates to Japan may be signed by an FSIS veterinarian or inspector.

G. When multiple establishments must be entered into blocks 5, 6, and/or 8 of FSIS form 9290-1 it is acceptable to use a continuation sheet that includes the MP(D) number of the 9060-5 and is signed by the same individual signing the 9060-5 and 9290-1.

## OTHER REQUIREMENTS

### A. Products for Personal Consumption.

1. Products intended for personal consumption in Japan must either be certified with FSIS forms 9060-5 and 9290-1 or labeled as outlined below. Products exported to Japan through mail order will be considered as product for personal consumption, provided the quantity is small enough to reasonably believe that it is intended for personal use and the addressee is an individual (not a company or organization.)

2. Personal consumption entries of inspected and passed meat and meat products and poultry products are permitted under simplified certification as provided in section 322.4 of the MPI Regulations. Such product need not be accompanied by FSIS Form 9060-5 and FSIS Form 9290-1 and must enter Japan as it was packaged at time of preparation in a federally inspected plant.

a. The package must be labeled to include:

- (1) Name of product.
- (2) Name and address of packer or distributor.
- (3) Statement of net quantity of contents.
- (4) Official inspection legend including the official establishment number.

1. For other than shelf-stable canned product, the label must bear the following statement immediately below the product name:

*"The poultry contained herein is for personal use only and not for sale. It is derived from birds that received ante-mortem and post-mortem inspection and were found sound and healthy and have been inspected and passed as provided by law and regulations of USDA."*

2. Applying label to package--The required labeling must be applied to the carton by a printed adhesive label that will self destruct if the package is opened between time of

packaging at the producing establishment and inspection at the Japanese port of entry.  
(NOTE: Labels should be applied on cartons at the junction of closed lid flaps or at the junction of the top and bottom of telescope cartons.)

B. Microbiological standards. Japanese standards for imported ready-to-eat meat/poultry products (dried or heat treated processed products) require coliform and salmonella to be negative and clostridia or staphylococci to be <1000 organisms per gram. Japanese standards for unheated or specifically heated processed products require coliform to be <100 organisms per gram, clostridia or staphylococci to be <1000 organisms per gram and salmonella to be negative. The Japanese Ministry of Health and Welfare reserves the right to test shipments upon arrival and exporters should be aware of such testing and possible rejection as a result of such test.

C. Any container of poultry product exported to Japan, including Okinawa, regardless of the product's source, that transits through a third country, must be sealed with an official USDA seal at a USDA inspected facility.

#### PLANTS ELIGIBLE FOR EXPORT

All federally inspected establishments are eligible to export to Japan. Exporters should be aware that establishments not listed in the Meat and Poultry Inspection Directory may experience delayed entry into Japan. Contact the Technical Service Center at (402) 221-7400 for assistance.

Jarev56--6/26/2003

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